***Welcome Back to Chefs’ Table***

***Saturday, August 22, 2019***

***Finally!!***

*Watermelons, Yuzu, Garden Cucumber, Jicama and McGrath Cheese Company “Rascal”*

***Snacks***

*Razor Clam Ceviche; Clam Chowder Garnishes*

*Conklin Orchards Peach Gazpacho with Purple Haze Rim*

*Crab Arancini with Warm Bisque Pipette*

*“All Beef Tacos”, House Dried Bresaola and Keirnan Farms Beef Tartar*

*Some Kind of Sparkling I Get From Grapes*

***First Course***

*Lani’s Farm Fresh Summer Zucchini and Squash Carpaccio*

*Wild Strawberries, Pine Nut Miso, Marcona Almond and Squash Blossoms*

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*“Chicken Fried” Snow Hill Farms Siberian Kale*

*Donini Pinot Grigio*

***Second Course***

*Maine Lobster Salad*

*Charred Corn Mousse, Corn Chips, Avocado-Heirloom Tomato Terrine &*

*Espelette Pepper Vinaigrette*

*Attitude by Pascal Jolviet Rose*

***Third Course***

*“Fried Egg” from Snow Hill Farms*

*Farmers Market Summer Vegetable “Pistou”, Mangalista Pork Finochinna+ Tomato-Parmesan Consommé*

*2017 Kosta Browne Pinot Noir, Santa Rita Hills, CA*

***Fourth Course***

*Slow Poached Arctic Char Encrusted in Peconic Bay Scallop & Nori Mousse*

*Lani’s Farm Beets, Cucumber, Horseradish Panna Cotta, Imperial Oesetra Caviar, Flowering Dill and Everything Bagel Lavash*

*2017 Giovanni Rosso Etna Bianco, Sicily, Italy*

*Red Bell Pepper Sorbet “Poppers”*

***Fifth Course***

*Slow Grilled Amish Duck Breast*

*Leg Sausage, Baby Turnips, Gaith’s Breath Farm Dragon Carrots, Fava Beans, Crispy Rice Cake,*

*Peach-Onion Marmalade, King Trumpet Mushrooms Vadouvan Curry & Ginger Duck Jus*

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*Duck Fat-Truffle Candle*

*2010 Casanova di Neri Brunello di Montalcino, Italy*

***Cheese Course***

*McGrath Cheese Company “Victoria”*

*Wild Flower Honey, Black Cherries and Sour Cherry Jam*

*House Baked Rustic Peach and Herb Focaccia + Whipped Delamere Dairy Goat Butter*

*2006 Oikonomoy Sitia Late Harvest Red, Crete, Greece*

***Dessert***

*Conklin Orchards Pluot Clafoutis with Pistachio, Coach Farm Goat Milk Ice Cream & Black Pepper Lattice*

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*Conklin Orchards White Peach Consommé*

*Nectarine Confit with Garden Thyme Granita*

*Strawberry-Ginger Shortcake with Almond and Basil*

*White Chocolate-Raspberry Terrine with Black Sesame and Chocolate Caviar*

*Chef Junior’s Caramelized Orange Breakfast Bread to Take Home*